



Silicon Valley Restaurant Week

October 14th – 21st

\$35.00

Appetizer

Choice of:

Lamb Kebab Roll

House-smoked, mint seasoned morsels of Australian lamb kebab, wrapped in paratha bread with red onions and mint chutney
PETITE SIRAH, MARTELLA, Heart Arrow Ranch, Mendocino 2005

Koliwada Cod

Famed recipe from a suburban Mumbai fishing village. Pacific coast cod fritters flavored with garlic and onion seeds. Served with coconut ginger chutney
CHENIN BLANC, SULA VINEYARDS, Nashik, India 2008

Tapioca Fritters

Potato and tapioca fritters, flavored with curry leaves, peanuts and mustard seeds with coconut ginger chutney
PICPOUL DE PINET, DOMAINE DES LAURIERS, France 2008

Entrées

Choice of:

Konju Pappas

Black tiger shrimp simmered in tomato tamarind sauce and seasoned with roasted cumin
VIOGNIER, FREEMARK ABBEY, Rutherford, California 2008

Maharaja of Patiala's Tandoori Chicken

Flavorful pieces of chicken breast marinated with fresh mustard leaves and jalapenos, grilled in the tandoor. Served with mint raita
SHIRAZ, CAMBRIA, Tepusquet Vineyard, Santa Maria Valley 2005

Vegetable Jalfrezi

Medley of fenugreek-flavored seasonal mixed vegetables in a tomato-onion sauce flavored with garlic and black cumin
PINOT NOIR, THOMAS FOGARTY, Santa Cruz Mountains, 2007

Sides

Black Lentils / Classic Naan

Dessert

Choice of:

Vanilla Bean Kulfi, Pistachio Tuile

BORGONA, VISTA ALEGRE WINERY, Ica, Peru NV

Apricot, Cherry and Fig Bread Pudding

BORGONA, VISTA ALEGRE WINERY, Ica, Peru NV

Wine Pairings \$15